

2020 MAISON L'ENVOYÉ

MOULIN-à-VENT



REGION: Beaujolais, France
VARIETALS: Gamay Noir
MATURATION: 11 months in 3rd use French oak
ANALYSIS: 13.5% alc/vol | 6.43 g/L TA | 3.54 pH

VINEYARDS: Known as the King of Beaujolais, the highly acclaimed Moulin-à-Vent Cru boasts the most full-bodied and structured wines found in the region. Grapes for the Maison L'Envoyé Moulin-à-Vent come from south facing, 60-year-old, Gobelet pruned vines in the Terre de Thé vineyard. The distinctive pink granite soil produces wine with red and black fruit characters and a lengthy, complex finish.

WINEMAKING: One third of the fruit was de-stemmed and vinified in concrete. The remaining seventy percent fermented as whole clusters with half carbonic maceration contributing a spicy fragrant lift to the deep, muscular fruit. Twenty five percent of the wine was then matured over the following 11 months in new French oak, while the remainder stayed in stainless steel until the final blend.

TASTING NOTES: A showy entrance of floral potpourri, maraschino cherry and wild blackberry. Shows off the typical muscularity of Moulin-a-Vent with grippy tannins, and a fuller body. The palate is harmonious with concentration and energy. Finishes long with touches of spicecake and touches of earth.

CRITICAL ACCLAIM: 90 pts Wine Spectator

ABOUT MAISON L'ENVOYÉ: Driven by a tireless hunt for elusive sites where Pinot Noir shines, Maison L'Envoyé, 'The House of the Messenger' traverses the globe with the intention of presenting the acme of regionality and winemaking styles. With winemaking footprints in Burgundy, Willamette Valley, Central Otago and Tasmania, they champion many unsung growers who have farmed their vineyards for decades and generations, some mere feet away from more illustriously cited neighbors. This project has been a standout since its debut in 2011 including Wine & Spirits naming Maison L'Envoyé a 'Winery To Watch' in 2015.

